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<p>87-084093/12 D13 SEVE-07.08.85 SEVEN KK *J6 2036-151-A 07.08.85-JP-174868 (17.02.87) A23g-03/02 Mfr. of transfer pattern for cake - by pouring liq. material into cavity and hardening, for prodn. of confectionery C87-035216</p>	D(3-E)
<p>The liq.-material for the cake is poured into a cavity at half its depth and then hardened. A film is made beforehand, based on the printing of required pattern on an edible-film with the edible-colour-material. Edible film is put on hardened material. Then, another liq.-material (2b) is poured to fill in cavity and hardened. Cake produced is taken out from the cavity. At least one of liq.-materials is/are transparent. USE - For making candy, jelly, ice-candy, chocolate, etc. (4pp Wg.No.0/4)</p>	

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⑭ 発明の名称 模様入り菓子の製造方法

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明 細 書

ト)が固化した後に前記成型型(1)から取出す

1. 発明の名称

模様入り菓子の製造方法

2. 特許請求の範囲

1 液状の菓子の材料(2a)を、成型型(1)内にそのほぼ半分注入して固化せしめ、その上に食用フィルム(5)に食用色素(6)をもって所望の図形を印刷してなる印刷フィルム(3)を載置し、さらにその上に液状の菓子の材料(2b)を注入して成型型(1)を満たし、菓子の材料(2a、2b)が固化した後に前記成型型(1)から取出す方法であって、前記二度に亘って注入する菓子の材料(2a、2b)の少なくともいずれか一方が透明であることを特徴とする、模様入り菓子の製造方法

2 液状の菓子の材料(2a)を、成型型(1)内にそのほぼ半分注入して固化せしめ、その上に食用色素(6)をもって所望の図形を印刷し、さらにその上に液状の菓子の材料(2b)を注入して成型型(1)を満たし、菓子の材料(2a、2

方法であって、前記二度に亘って注入する菓子の材料(2a、2b)の少なくともいずれか一方が透明であることを特徴とする、模様入り菓子の製造方法

3. 発明の詳細な説明

産業上の利用分野

本発明は、飴、ゼリー、アイスクャンデー、チョコレート等の菓子に、模様を表示してなる模様入り菓子に関するものである。

従来の技術

従来これらの菓子に模様を表示する方法としては、菓子の形状を所望の図形に成型する方法や、菓子の表面に凹凸で図形を現す方法が一般的であり、また二色以上の色彩による模様を付する場合には、色彩の異なる材料を接合して、積模様や渦巻模様等の簡単な模様を付することが行われている。また菓子の表面に焼き色で模様を描いたり、色彩の異なる材料で線画を描いたり、菓子の表面に形成した凹凸の突部に色彩の異なる材料を付着

の形式は凸版、平版、又は凹版印刷のいずれであっても差支えない。

本発明においては、胎の材料2aと2bとは、少なくともいずれか一方が透明であることが必要である。先の説明のように両者2a、2b共に透明であっても良いが、一方は不透明であっても差支えない。また第一の発明においては、第2図に示すように印刷フィルム3を胎2の内部に完全に埋入するのが好ましいが、製造時の都合により、印刷フィルム3の周縁部が胎2の周囲に露出しても差支えない。

また本発明を棒付きキャンデー等の棒付き菓子に適用する場合には、胎の材料2aの表面に印刷フィルム3を載置し若しくは印刷を施す前に、胎の材料2a上に棒を載置し、又は印刷フィルム3を載置し若しくは印刷した後その上に棒を載置し、その上から胎の材料2bの熔融物を注入することにより、棒付きのキャンデーを得ることができる。なお胎の材料2a上に先に棒を載置する場合には、胎の材料2aが十分に固化しない間に載置し、棒

の表面を胎の材料2aの表面と面一にするのが好ましい。

先の説明においては、本発明を菓子としての胎に適用した場合について説明したが、その他、ゼリー、アイスクャンデーその他の、透明にすることができる各種の菓子類についても適用することができる。また菓子の材料2a、2bは同種の材料であっても良いが、全く異種の材料を使用することもできる。両材料2a、2bのうち一方を不透明なものとする場合には、この不透明の材料としては、チョコレート、ラムネ菓子、クッキー等透明にすることが不可能な材料を使用することも可能である。

作用

本発明においては、印刷フィルム3に印刷された図形又は食用色素6により印刷された図形を、透明な胎2の層を通して視認することができるのであって、この図形が製品胎4に現された模様となる。

而してこの製品胎4を食する際には、第一の発

明における製品胎4中の印刷フィルム3は、食用フィルム3に食用色素6をもって印刷されたものであり、また第二の発明における印刷も、食用色素6をもってなされているので、それ自体食することができるものである。従って、この印刷フィルム3及び印刷部分を胎2と共に食することができ、印刷フィルム3や食用色素6のみが残ることはない。

発明の効果

本願第一の発明においては、印刷フィルム3は前記プルラン等の食用フィルム5に、食用色素6をもって印刷するものであるので、通常の紙やプラスチックフィルムに対する印刷と同様に、写真や絵画等の極めて繊細で複雑な図形を容易に印刷することができ、また色彩も自由に使用することができる。また第二の発明における食用色素6による印刷も、胎の材料2aを染しただけの凹凸のない平面に印刷するものであるので、これも極めて容易に繊細で複雑な図形を印刷することが可能である。従って本発明においては、従来の方法の

ような単純な線画や文字などの簡単な図形に限らず、極めて繊細で複雑な図形を付与することができ、写真や絵画等を表現することが可能となるのである。

しかもこれらの図形が菓子の形状や表面の凹凸として現されるものではないので、菓子の成型型1には何等手を加える必要がなく、従来の成型型1をそのまま使用することができる。そして菓子の成型時に所望の図形を印刷した印刷フィルム3を埋入し、又は所望の図形を印刷するだけであって、製造コストが安くてすむ。

さらに本発明を胎やアイスクャンデーに適用した場合には、これらの菓子を極めて食した場合に減るのはその表面に止まり、印刷フィルム3や食用色素6まで食するには長時間を要する。従って長時間に亘って模様を楽しむことができるのである。

4. 図面の簡単な説明

第1図は第一の発明を胎に適用した場合の工程を示す中央縦断面図であり、第2図はそれによ

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MANUFACTURING METHOD OF PATTERNED CONFECTIONERY

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UNITED STATES PATENT AND TRADEMARK OFFICE
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PATTERNED CONFECTIONERY

1. Title of the Invention:

MANUFACTURING METHOD OF PATTERNED CONFECTIONERY

2. Claims:

1. A manufacturing method of patterned confectionery which constitutes the characteristic feature that a liquid ingredient (2a) of the confectionery is poured into a mold (1) at about half of its depth and hardened; that a printed film which is made by transferring a desired diagram on an edible film (1) using food colors (6) is placed on its top; that further on its top a liquid ingredient (2b) of the confectionery is poured to fill the mold (1); that after the ingredients for the confectionery (2a, 2b) are hardened, the confectionery is removed from the said mold (1), and that at least one of the twice poured ingredients for the confectionery (2a, 2b) is transparent.

2. A manufacturing method of the patterned confectionery which ~~constitutes the characteristic feature that a liquid ingredient~~ (2a) of the confectionery is poured in the mold (1) at half of its depth and hardened; that on its top a desired diagram is transferred using food colors (6); that further on its top a liquid ingredient (2b) of the confectionery is poured to fill the mold (1); that after the ingredients of the confectionery (2a, 2b) are hardened, the confectionery is removed from the said mold (1); and that at least either one of twice poured ingredients (2a, 2b) is transparent.

3. Detailed Explanation of the Invention:

[Industrial Field of Use]

This invention relates to a patterned confectionery, which displays a pattern on confectionery such as candy, "jelly," ice candy, or chocolate etc.

↑ gelatin based or fat based

[Prior Arts]

As a method to display a pattern on the confectionery, in the past methods, such as a method to shape the confectionery in a desired diagram, and/or a method to present a diagram with concavity and convexity on the surface of confectionery are common. Also, when coloring the pattern with two or more colors, by adhering the ingredients with different colors a simple pattern such as a stripe or a scroll etc. is made. Also, on the surface of the confectionery a pattern is drawn with a baked color; a line drawing is painted with the ingredients with different colors; a pattern is made by applying the ingredients with different colors on the protruded part of the concavity and convexity formed on the surface of the confectionery; or a free form pattern is formed by mixing ingredients of two or more colors lightly.

[Problems that the Problem Solves]

However, in these methods, patterns which can be presented on the confectionery are limited to extremely simple patterns such as simple line drawings or letters. It is impossible to present such an intricate and complicated pattern as a photograph, or a picture, etc.

Also, depending on the method, it requires a special mold or

a complicated manual processing, often resulting in high manufacturing cost. Moreover, when a pattern is presented on only the surface of the confectionery such as a candy etc., while the candy is licked, first the pattern on the surface is diminished and it is impossible to enjoy the pattern over the long period.

This invention is made taking the above situation into account and aims to provide a patterned confectionery which can present such an intricate pattern as a photograph etc., freely, can be manufactured with less cost and can be enjoyed over a longer period.

[Means to Solve the Problems]

The first invention of this application is characterized in that it is a method where a liquid ingredient for the confectionery is poured into a mold at about half of its depth and hardened; where a printed film, which is made by transferring a desired pattern on an edible film using food colors, is placed on its top; where further on its top a liquid ingredient of the confectionery is poured to fill the mold; where after the ingredients of the confectionery are hardened, the confectionery is removed from the said mold; and where at least one of the ingredients of the confectionery poured twice is transparent.

This invention is hereunder explained referring to the figures. Figure 1 depicts a manufacturing process of candy as a confectionery. First, into a candy mold 1 of a desired shape, a melted transparent ingredient 2a of the candy is poured at half

of the depth of the said mold and the ingredient 2a is then hardened. (Figure 1(a)). Next, on the surface of ingredient 2a of the candy, a printed film 3, on which a desired pattern is transferred, is placed (Figure 1 (b)); further on its top a melted transparent ingredient 2b of the candy is poured to fill the mold 1 and the ingredient 2b of the candy is hardened (Figure 1(c)). After the ingredients 2a and 2b of the candy are fully hardened, the candy is removed from the mold 1. The finished candy 4 with the inlaid printed film 3 as shown in Figure 2 is thus obtained. The said printed film 3 is obtained by transferring a desired diagram on the surface of an edible film 5 using food colors. As a edible film 5, a wafer etc. can be used. For this invention, however, BURURAN (a trade name; a product made by Hayashihara K.K.) is suitable. Using this edible film 5, and with the desired food colors 6, a desired diagram is printed.

Next, the second invention of this application is characterized in that the liquid ingredient of confectionery is poured in a mold at half of its depth and hardened; that on its top a desired diagram is printed using food colors; further on its top the liquid ingredient of confectionery is poured
[Text is missing. about 3 lines]
and at least one of the ingredients is transparent.

This invention is hereunder explained referring to the figures. Figure 3 depicts a manufacturing process of candy as a confectionery by a method of this invention. First, similar to the case of the first invention, a melted transparent ingredient 2a of candy is poured into a candy mold 1 of a desired shape to

fill half of its depth and the ingredient 2a is hardened (Figure 3 (a)). Next, on it surface, a desired diagram is printed using food colors 6 (Figure 3 (b)); that further on its top the melted transparent ingredient (2b) of the candy is poured into the mold 1 to fill it and the ingredient 2b is hardened (Figure 3 (c)).

After the ingredients 2a and 2b of the candy are fully hardened, by removing the candy from the mold 1, one can obtain the finished candy 2 having an inlaid diagram with the food colors 6 in the candy as shown in Figure 4.

The printing on the surface of the ingredient 2b of the candy is

[Text is missing at least 3 lines]

In this invention, as for the ingredients 2a and 2b of the candy, it is necessary that at least one of them is transparent. As explained above, both 2a and 2b can be transparent, while one can be opaque. Also, in the first invention, as shown in Figure 2, it is desirable to bury the printed film 3 inside the candy 2

fully, but the circumference part of the printed film 3 can be exposed at the circumference of the candy 2 for the convenience of manufacturing.

When applying this invention to a confectionery with stick such as a candy with stick, prior to placing a printed film 3 or applying printing on the surface of the ingredient 2a of the candy, a stick is placed on top of the ingredient 2a of the candy, or after placing the printed film 3 or printing, on its top a stick is placed; by pouring the melted ingredient 2b of the candy on its top, the candy with stick can be obtained. When

placing the stick on the ingredient 2a of the candy first, it is desirable that the stick is placed before the ingredient 2a of the candy is fully hardened, making the surface of the stick to be same as the ingredient 2a of the candy.

In the above explanation, the case that this invention is applied to a candy as a confectionery is described. This can also be applied to other various confectionery, which can be made transparent, such as jelly, ice candy etc. Also, the ingredients 2a and 2b of the confectionery can be the same or completely different. When one of two ingredients 2a and 2b is opaque, as the opaque ingredients, the ingredients which are impossible to make transparent such as chocolate, lemon pop candy, cookies etc. can be used.

[Function]

In this invention, a diagram printed on the printed film 3 or a diagram printed using the food colors 6 is recognized through the layer of transparent candy 2; and the diagram becomes

a pattern displayed on the finished candy 4.

When tasting this finished candy 4, the printed film 3 in the candy 4 of the first invention is the one transferred using the food colors 6 on the edible film 5, while the printing in the second invention is also done by the food colors. Hence these are edible. Therefore, this printed film 3 and the printed part can be eaten with the candy 2, and the printed film 3 and the food colors 6 are not left uneaten.

[Effects of the Invention]

In the first invention, the printed film 3 is obtained by

printing using the food colors 6 on the edible film such as BURURAN mentioned above. Similar to the printing on a regular paper or a plastic film, an intricate and complicated diagram such as a photograph and a painting can be easily printed and the colors can be used freely. Also, the printing by the food colors 6 in the second invention, since printing is applied on the even plane surface where the ingredient 2a of the candy is poured, an intricate and complicated diagram can be also printed with extreme ease. Therefore in this invention, a diagram is not limited to an easy diagram such as a simple line drawing or letters of the existing method, but an extremely wide range of patterns can be applied freely and it enables presenting a photograph or picture etc.

Moreover, since these diagrams are not presented as a form of concavity or convexity on the surface of confectionery, it is not necessary to modify the mold 1 of the confectionery and the existing mold 1 can be used as it is. This is simply inlaying a printed film with a desired diagram at the time of molding of the confectionery or printing a desired diagram, and its manufacturing is cost effective.

Further, when this invention is applied to candy or ice candy, when these are licked, the surface only is diminished and it takes long time to eat the printed film 3 and the food color 6. Therefore one can enjoy the pattern for a long time.

4. Brief Explanation of the Figures:

Figure 1 is a vertical cross section of the center illustrating a processing when the first invention is applied to

a candy. Figure 2 is a vertical cross section of the center of the candy obtained in Figure 1. Figure 3 is a vertical cross section of the center illustrating a processing when the second invention is applied to a candy. Figure 4 is a vertical cross section of the center of the candy obtained in Figure 3.

Key to the Figures:

1: Mold. 2a, 2b: Candy (confectionery) ingredient.
3: Printing film. 4: Finished candy (confectionery).
5: Edible film. 6: Food color.

FIGURE 1(a)

FIGURE 1(b)

FIGURE 1(c)

FIGURE 2

FIGURE 3 (a)

FIGURE 3 (b)

FIGURE 3 (c)

FIGURE 4 (Not in the text)